

# COGNAC PRUNIER

## LES MILLÉSIME

During the whole history of cognac the local people have enjoyed cognac coming directly from their cellars, taken from the casks and enjoyed as such.

For more than 20 years the House of Prunier has been offering old cognacs directly from the cask at natural strength. Usually this means three or four hundred bottles per vintage.



### Presentation of the Bottle

- Prunier vintage bottles are inspired by a 19th century design developed by the ancestors of current manager Claude Burnez.
- Each bottle is blown semi-manually by French artisans using traditional methods and therefore every single one is unique with its cascade of bubbles trapped inside.
- Each bottle is sealed with wax, (color of wax varies by vintage) replicating the strict process of sealing the demijohns to protect and prove the Cognac's vintage status.
- The bottle comes with a stunning wooden box adorned with the Maison Prunier logo for display, storage or gifting purposes.

### PRUNIER COGNAC FINS BOIS

Prunier Vintage Fins Bois Cognac celebrates a certain finesse that can only be found in a Fins Bois blend; a sweet and spicy piece of history told through the inimitable savoir-faire of the historic house of Prunier. The Ugni Blanc grapes used in this vintage were harvested on the clay and stone soils of the Fins Bois terroir back in 1986 and the distilled eaux-de-vie were then left to age in old oak casks for over 25 years before finally being bottled in June 2012.

A limited edition, this rare Cognac from the famous Fins Bois cru has gained momentum and popularity amongst connoisseurs thanks to its sweet palate and subtle spice on the nose. Described as a "superb sipping Cognac", it's even rarer to find a vintage from this specific growing region, the eaux-de-vie from which are mostly used in younger blends.

### PRUNIER COGNAC BORDERIES

The grapes for this vintage Cognac by Prunier were harvested across the Borderies cru. It's a limited edition. The House of Prunier are widely considered masters of vintage Cognac, as this delicious example can testify.

One thing any Cognac connoisseur will make note of is the unique flavor that eaux-de-vie from the Borderies express. The soil here exerts a unique character on the grapes grown across its chalky hills - many people will be pleasantly surprised by the notes of lavender on both the nose and palate. Not only is this a superb Cognac from an excellent harvest, but it is also one that will hold up to the great releases from neighboring vineyards in Grande and Petite Champagne.

### PRUNIER COGNAC PETITE CHAMPAGNE

Prunier Vintage Petite Champagne Cognac is, quite simply, a masterpiece that's twenty years in the making. Ugni Blanc grapes were harvested on the rich soils of the Petite Champagne terroir back in 1991, after which the distilled eaux-de-vie were left to age in old oak casks for two decades before finally being bottled in 2011.

A limited edition, this rare Cognac from one half of the Fine Champagne cru - Petite Champagne - has gained momentum and popularity amongst connoisseurs thanks to its savory character and nutty, earthy tones that can only be achieved through a lengthy aging process.

### PRUNIER COGNAC GRANDE CHAMPAGNE

The Prunier Vintage Grande Champagne Cognac is simply Premier Cru perfection. Harvested in the sunniest year of the decade, 1989 saw a particularly fruitful harvest, with the eaux-de-vie distilled from these grapes being left to mature in old oak casks for over 20 years at Maison Prunier before being bottled in 2011. Harvested from a vineyard close to Segonzac on the Western side of Grande Champagne, the distilled and undisturbed eaux-de-vie have developed a distinct character with smoky, oaky and nutty notes on both nose and palate.

A limited edition, this rare Cognac from arguably the most reputable region - Grande Champagne - has gained momentum and popularity amongst connoisseurs thanks to its full body, finesse and complex character.